

Makes: 12 mini cakes

#### Ingredients

255g plain flour
1tsp mixed spice
170g brown sugar
55g caster sugar
6 eggs
225g butter
1 tblsp black treacle
Juice of 1 lemon
900g mixed dried fruit
150g glace cherries

#### Equipment

12 small baked bean tins

Bowls

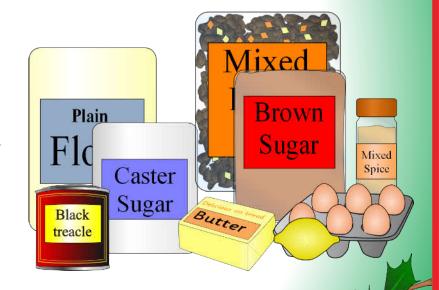
Chopping board

Sieve

Lemon juicer

Greaseproof paper

Cooling rack

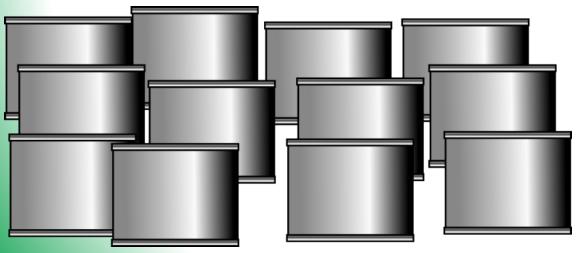


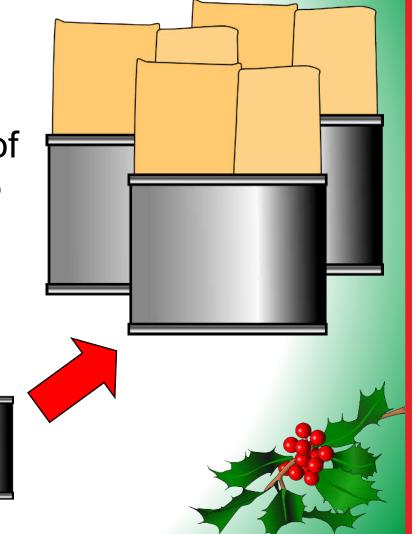
Pre-heat oven to 150°C/Gas Mark 2



#### Step 1

Prepare the 12 small baked bean tins by lining each with greaseproof paper, so that the paper comes up 5cm above the side of the tin.

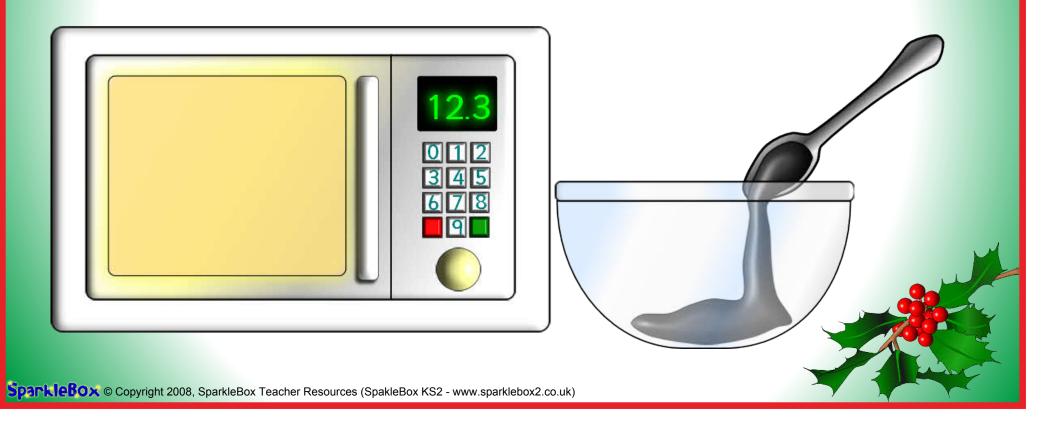




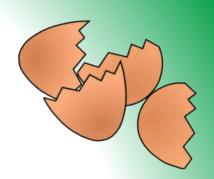


### Step 2

Put the treacle into a bowl, and warm in a microwave.

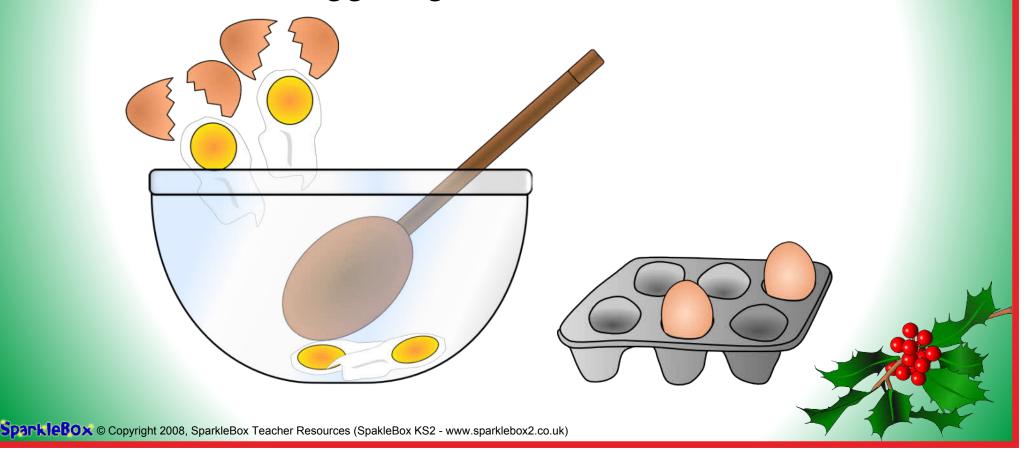






Step 3

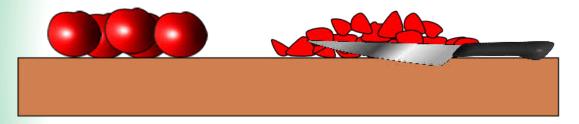
Beat the six eggs together in a bowl.





Step 4

Chop the glace cherries.



### Step 5

Squeeze the juice from the lemon.

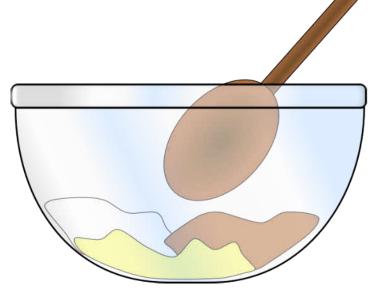




Step 6

In another bowl, beat together the butter and both types

of sugar until creamy.

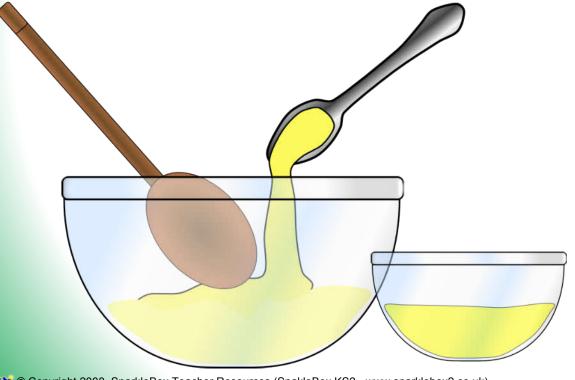






Step 7

Continue stirring the mixture and slowly spoon in the beaten eggs.







### Step 8

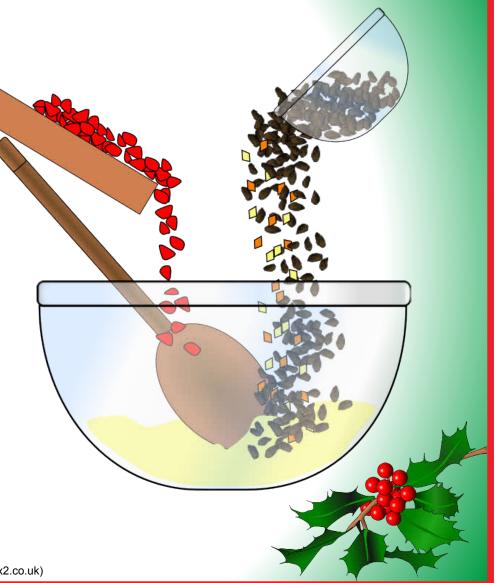
Sieve in the flour, together with the mixed spice.





### Step 9

Add the mixed dried fruit and chopped glace cherries, and mix well.





### Step 10

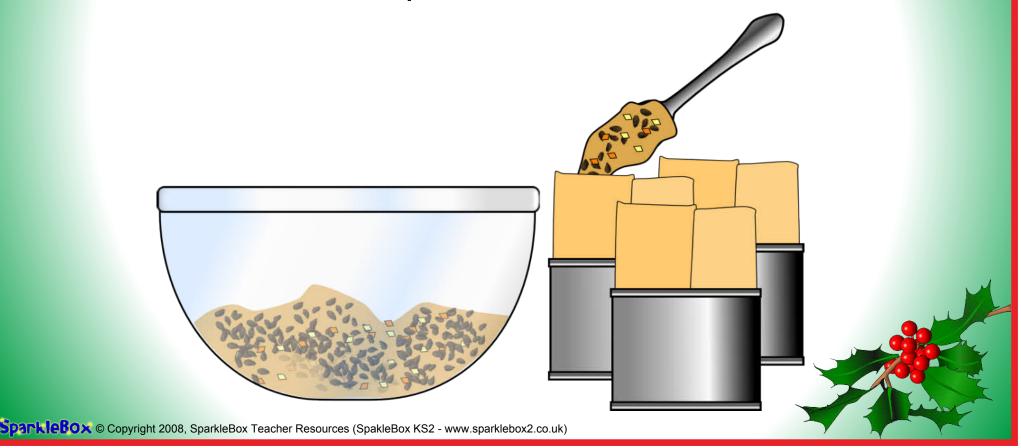
Add the warmed black treacle and lemon juice.



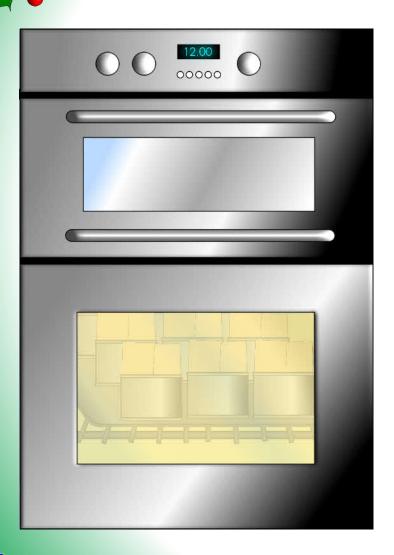


Step 11

Mix well, and then spoon the mixture into the 12 tins.







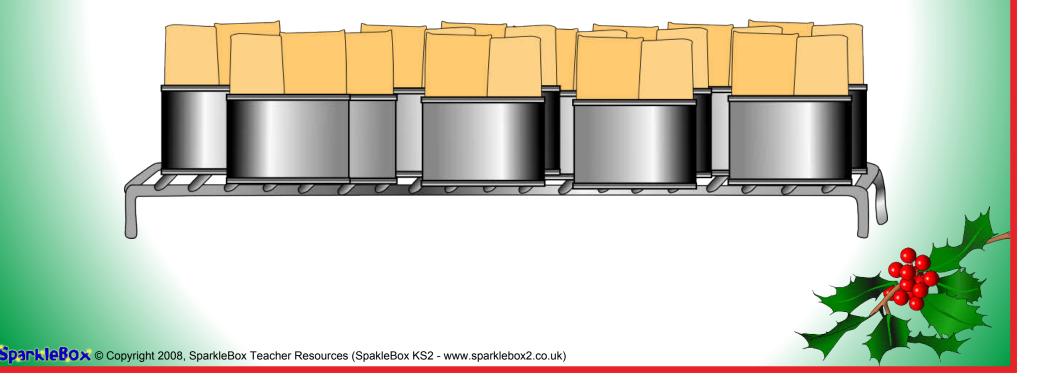
#### Step 12

Bake in the oven at 150°C or Gas Mark 2 for about 1½ hours. Check hourly to make sure they do not over cook.



Step 13

Remove from oven when done and allow to cool on a wire rack for 30 minutes.





#### Step 14

Turn out the cakes from the tins can leave to cool further.

